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shall notify, in the name of the department of health of this city, by telegraph, and before shipment of the remains, the health officer at point of destination, advising the date and train upon which the remains may be expected.

Cream—Sale or Use for Food Prohibited Unless it Complies with the Standard.
(Reg. Bd. of H., Feb. 25, 1913.)

Resolved, That after July 1, 1913, no cream shall be brought into the city or held, kept, or offered for sale unless it is produced from either grade A milk or grade B milk or is itself pasteurized, and be it further

Resolved, That no cream shall be sold in this city unless it complies with the standard and is prepared as required by the rules and regulations of the department of health, and be it further

Resolved, That no cream shall be used in any preparation of food in this city unless it is of the standard and complies with the rules and regulations of the department of health.

Milk—Pasteurized Must be Labeled—Grade C Milk Defined. (Reg. Bd. of H., Apr. 8, 1913.)

Resolved, That the rules and regulations adopted by this board April 9, 1912, relating to the sale of grade A selected milk, pasteurized, under requirement 5, be and the same is hereby amended so as to read as follows:

5. All containers in which pasteurized milk is delivered to the consumer shall be plainly labeled "Pasteurized." Labels must also bear the date and hours between which the milk was pasteurized, the place where pasteurization was performed, and the name of the person, firm, or corporation performing the pasteurization.

Resolved, That the rules and regulations adopted by this board April 9, 1912, relating to the sale of grade B selected milk raw, under the heading "Pasteurized milk," requirement 1, be and the same is hereby amended so as to read as follows:

1. All containers in which pasteurized milk is delivered to the consumer shall be plainly labeled "Pasteurized." Labels must also bear the date and hours between which the milk was pasteurized, the place where pasteurization was performed, and the name of the person, firm, or corporation performing the pasteurization.

Resolved, That the following change in the rules and regulations relating to the sale of milk be made, to become effective July 15, 1913:

Milk grade C.—For cooking and manufacturing purposes only.

Definition.—Raw milk not conforming to requirements of any of the subdivisions of grade A or grade B be changed to

Definition.—Milk not conforming to the requirements of any of the subdivisions of grade A or grade B, and which has been heated according to the rules and regulations of the board of health.

Milk—Pasteurized—Labeling Required. (Reg. Bd. of H., July 30, 1913.)

At a meeting of the board of health of the department of health, held July 30, 1913, the following amendment to the rules and regulations of the department of health, relating to the sale of milk in the city of New York, was adopted, to take effect on and after August 26, 1913:

Pasteurization.—1. Milk which has been subjected to the action of heat, commonly known as "pasteurization," shall not be held, kept, offered for sale, or sold and delivered in the city of New York, unless the receptacle in which the same is contained is plainly labeled "Pasteurized." All milk brought into the city of New York to be pasteurized and sold for public consumption shall have a tag affixed to each and every can, indicating the grade of the milk, the place of shipment, date of shipment, and the words: "to be pasteurized at" (stating location of pasteurizing plant).